

Harvest date: October 16, 2008

Grapes at harvest: Brix: 23.1, pH: 3.32, TA: 6.8 gr/liter

Finished wine: Alcohol 13.15%, pH: 3.55, TA: 5.6 gr/liter

Barrel aged 16 months in French oak

Bottled in January, 2010

202 Cases Produced

VINIFICATION:

The fruit was gently destemmed into several 1.5 ton fermenters and then kept cold for five days. The fruit was gradually warmed to facilitate alcoholic fermentation, after which it was gently pressed, allowed to settle for 3 days, and racked to a variety of French oak barrels. After 12 months the best barrels of the lot were selected for this Reserve wine.

THE 2008 VINTAGE:

A cool, classic vintage with a late bud-break and late bloom, finished to perfection by an endless stream of sunny days stretching into late October. 2008 is a classic showcase of what Oregon wines can be under ideal conditions – wines with moderate alcohols and balancing acidity for ageability, yet with fruit concentration to please those who enjoy their wines young.

PINOT NOIR AT BETHEL HEIGHTS

Thirty-seven of the forty-nine acres of our original estate vineyard are planted to Pinot noir, in seven different sections. Over the years certain blocks have given us wines of distinctive character deserving special designation, most consistently the Southeast Block and the Flat Block.

THE FLAT BLOCK yields our most refined and elegant Pinot noir, beautifully balanced, with a specificity of aroma and flavor that transcends vintage differences. Wines from the Flat Block have been bottled as separate reserves since 1991.

VINES:

The Flat Block is a 3.3 acre section planted in 1979 on a flat table (hence the name) slightly inclined to the south, directly above the neighboring Southeast Block at about 520 feet elevation. As in the Southeast Block, the vines are 100% Pommard clone on their own roots.

SOILS:

All the soils of Bethel Heights are volcanic in origin, but the soil of the Flat Block is shallower, gravelly in texture, and of a different mineral composition than the neighboring Southeast Block, which helps explain why these two blocks produce wines of such distinctly different character.

OREGON CERTIFIED SUSTAINABLE WINE



Bethel Heights 2008 Flat Block Pinot Noir is certified sustainably grown under a new program launched by the Oregon Wine Board in 2008.

The OCSW logo on our back label guarantees that the wine was made using responsible agriculture and winemaking practices, and that both of those processes were certified by an independent third-party. Bethel Heights' estate vineyard has been certified sustainable by both LIVE and Salmon Safe since 1999. For more about OCSW, visit www.ocsw.org

Reviews

92 WINE ADVOCATE

"The 2008 Pinot Noir Flat Block Estate is medium ruby red with more focus on the red fruit side of the spectrum. Asian spices, incense, tobacco, cherry, and raspberry aromas lead to an elegant, succulent, velvety-textured wine that contains enough density and richness to blossom for another 4-5 years."

92 WINE SPECTATOR INSIDER

"Lite in structure, with dark berry and floral flavors that point through the fine tannins into the long, supple finish. This has power without weight, finishing with grace. Drink now through 2018."